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16. Restaurants, kitchens, and other rooms connected therewith shall be provided with ample facilities for washing and cleaning all eating and cooking utensils and with a proper supply of hot and cold water, and no eating or drinking utensil soiled by use shall be used in the serving of food or foodstuffs in any manner without first being properly cleaned.

17. All restaurants and their kitchens must be kept clean and wholesome at all times, and precautions taken to prevent nuisance from the dissemination of odors and smells arising from the creating, keeping, or handling of garbage, and all odors, vapors, smells, smoke from cooking, must be disposed of, and, if necessary, by air shafts, fans, forced air, or other modern and approved methods.

Ice—Limiting Impurities in. (Reg. No. 71, Bd. of H., June 12, 1912.)

No person shall sell, offer for sale, deliver, or have in his possession within the city limits any ice which on analysis shows the presence of pathogenic bacteria or bacteria of the colon bacillus group in a cubic centimeter, which contains more than two-tenths part of nitrogen per million, as albumenoid ammonia; more than 1 part of nitrogen per million, as nitrates; or more than five one-thousandths part of nitrogen per million, as nitrites.

Meat—Diseased Cattle to be Confiscated and Destroyed. (Reg. No. 33, Bd. of H., June 5, 1912.)

No person shall bring into the city or sell or offer for sale any cattle unfit for use or cattle which have been exposed to or that are liable to communicate the "cattle disease," nor the meat nor milk of any such cattle. All such cattle, meat, and milk shall be confiscated and destroyed.

Meat—Inspection of. (Reg. No. 50, Bd. of H., July 24, 1912.)

No person shall sell or offer for sale within the city limits, or otherwise dispose of for human food therein, any meat or meat product of any cattle, calf, sheep, goat, or swine which does not bear the meat-inspection brand or other mark of identification of the board of health or of the United States Department of Agriculture.

2. No carcass, or any part thereof, of any slaughtered cattle, calf, sheep, goat, or swine shall be branded or otherwise marked for identification by the chief food inspector or his assistants until it has been carefully inspected and passed for food, and the viscera, head, tongue, tail, and caul of each and every cattle, calf, sheep, goat, or swine slaughtered when the inspector is not present shall be kept together and wholly separate from similar parts of any other carcass.

3. No dressed carcass, or any part thereof, of any slaughtered cattle, calf, sheep, goat, or swine to be used for human food shall be removed from any slaughterhouse or slaughtering place within the city limits before it has been branded or otherwise marked for identification by the chief food inspector or his assistants, or by the inspectors of the United States Department of Agriculture.

4. Meats slaughtered without the city, but brought into the city for sale, may be inspected and branded or otherwise marked for identification by the chief food inspector or his assistants, under the following rules to wit: All carcasses must have the head and all viscera, except the stomach, bladder, and intestines, held together by natural attachments, and all such carcasses shall be brought to the southeast corner of Ninth and Plum Streets between the hours of 8 a. m. and 10 a. m. of each week day, or to some other place designated by the chief food inspector, who shall be notified when such meat is ready for inspection.